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PPLICATION NO.	FILI	ING DATE	FIRST NAMED INVENTOR	ATTORNEY DOCKET NO.	CONFIRMATION NO
10/613,483	07/03/2003		Alan Edward Palmer	F7713(V)	5958
201	7590	10/21/2004		EXAMINER	
UNILEVER PATENT DE		VT	MCCORMICK EWOLDT, SUSAN BETH		
45 RIVER ROAD				ART UNIT	PAPER NUMBER
EDGEWATER, NJ 07020				1654	

DATE MAILED: 10/21/2004

Please find below and/or attached an Office communication concerning this application or proceeding.

į.	Application No.	Applicant(s)					
	10/613,483	PALMER ET AL.					
Office Action Summary	Examiner	Art Unit					
	Susan B. McCormick-Ewoldt	1654					
The MAILING DATE of this communication appears on the cover sheet with the correspondence address Period for Reply							
A SHORTENED STATUTORY PERIOD FOR REPLY THE MAILING DATE OF THIS COMMUNICATION. - Extensions of time may be available under the provisions of 37 CFR 1.13 after SIX (6) MONTHS from the mailing date of this communication. - If the period for reply specified above is less than thirty (30) days, a reply - If NO period for reply is specified above, the maximum statutory period w - Failure to reply within the set or extended period for reply will, by statute, Any reply received by the Office later than three months after the mailing earned patent term adjustment. See 37 CFR 1.704(b).	36(a). In no event, however, may a reply be time within the statutory minimum of thirty (30) days will apply and will expire SIX (6) MONTHS from cause the application to become ABANDONEI	nely filed s will be considered timely. the mailing date of this communication. O (35 U.S.C. § 133).					
Status							
1) Responsive to communication(s) filed on 17 No.	Responsive to communication(s) filed on 17 November 2003.						
2a) This action is FINAL . 2b) ⊠ This	This action is FINAL . 2b)⊠ This action is non-final.						
	Since this application is in condition for allowance except for formal matters, prosecution as to the merits is closed in accordance with the practice under <i>Ex parte Quayle</i> , 1935 C.D. 11, 453 O.G. 213.						
Disposition of Claims							
 4) Claim(s) 1-17 is/are pending in the application. 4a) Of the above claim(s) is/are withdraw 5) Claim(s) is/are allowed. 6) Claim(s) 1-17 is/are rejected. 7) Claim(s) is/are objected to. 8) Claim(s) are subject to restriction and/or 	vn from consideration.						
Application Papers							
9)☐ The specification is objected to by the Examiner.							
10)☐ The drawing(s) filed on is/are: a)☐ accepted or b)☐ objected to by the Examiner.							
Applicant may not request that any objection to the drawing(s) be held in abeyance. See 37 CFR 1.85(a).							
Replacement drawing sheet(s) including the correction is required if the drawing(s) is objected to. See 37 CFR 1.121(d). 11) The oath or declaration is objected to by the Examiner. Note the attached Office Action or form PTO-152.							
Priority under 35 U.S.C. § 119							
 12) Acknowledgment is made of a claim for foreign a) All b) Some * c) None of: 1. Certified copies of the priority documents 2. Certified copies of the priority documents 3. Copies of the certified copies of the priority application from the International Bureau * See the attached detailed Office action for a list of 	have been received. have been received in Application ity documents have been received (PCT Rule 17.2(a)).	on No d in this National Stage					
Attachment(s)							
1) Notice of References Cited (PTO-892) 4) Interview Summary (PTO-413)							
2) Notice of Draftsperson's Patent Drawing Review (PTO-948) 3) Information Disclosure Statement(s) (PTO-1449 or PTO/SB/08) Paper No(s)/Mail Date	Paper No(s)/Mail Dat 5) Notice of Informal Pa 6) Other:	e tent Application (PTO-152)					

Application/Control Number: 10/613,483

Art Unit: 1654

DETAILED ACTION

Claim Rejections - 35 USC § 103

The following is a quotation of 35 U.S.C. 103(a) which forms the basis for all obviousness rejections set forth in this Office action:

(a) A patent may not be obtained though the invention is not identically disclosed or described as set forth in section 102 of this title, if the differences between the subject matter sought to be patented and the prior art are such that the subject matter as a whole would have been obvious at the time the invention was made to a person having ordinary skill in the art to which said subject matter pertains. Patentability shall not be negatived by the manner in which the invention was made.

This application currently names joint inventors. In considering patentability of the claims under 35 U.S.C. 103(a), the examiner presumes that the subject matter of the various claims was commonly owned at the time any inventions covered therein were made absent any evidence to the contrary. Applicant is advised of the obligation under 37 CFR 1.56 to point out the inventor and invention dates of each claim that was not commonly owned at the time a later invention was made in order for the examiner to consider the applicability of 35 U.S.C. 103(c) and potential 35 U.S.C. 102(e), (f) or (g) prior art under 35 U.S.C. 103(a).

Claims 1-17 are rejected under 35 U.S.C. 103(a) as being unpatentable over Maxwell et al. (US 6,063,432) and Cook et al. (US 4,451488) in light of Whole Foods website.

A nutritional bar comprising soy and/or rice protein in the form of nuggets containing a transitional metal, is claimed.

Maxwell et al. expressly teaches a health bar comprising soy protein with at least 25% wt. in the form of solids (column 2, lines 43-53), using a reducing sugar i.e. listed as mannitol that may be substituted (column 2, lines 65-67). Mannitol is also a polyol and acts as a humectant. It absorbs slower in the body and can be used for diabetic foods (see Whole Foods Market reference). In addition, Maxwell et al. includes minerals such as zinc, copper, manganese, chromium and iron (column 3, lines 14-15). As disclosed in the specification, encapsulated minerals refers to edible waxes, proteins (whey protein, vegetable proteins from soy i.e. isolated soy proteins), fibres and carbohydrates (sugar alcohols starches) (see page 12-13) which are inherent to the ingredients that Maxwell et al. disclose. Maxwell et al. does not specifically teach the soy protein being in nugget form as the whole mixture will be mixed to form a nutritional food bar or the use of glycerol as a humectant.

Cook *et al*. discloses the use of glycerol (which acts a humectant) in a food bar, within the 3% range wt. (see abstract, column 2 lines 40-42 and claims 1 and 6).

One of ordinary skill in the art would have been motivated to combine Maxwell et al. with Cook et al. because Maxwell et al. taught using a soy protein, a reducing sugar, including minerals to make a nutritious and healthy food bar and Cook et al. taught that the combination of Maxwell et al. with use of glycerol was advantageous. In addition, one of skill in the art would have made the nutrition mixture in nugget form for easier consumption.

It would clearly have been obvious to one of ordinary skill in the art at the time the claimed invention was made to use a composition made up soy protein, minerals and reduced sugars in an effective amount for a nutritional

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health bar to a subject suffering from diabetes or obesity, based upon the beneficial teaching provided by the cited reference, as discussed above.

It has been held that where the general conditions of a claim are disclosed in the prior art, discovering the optimum or workable ranges involves only routine skill in the art. *In re Aller*, 220 F2d 454,456,105 USPQ 233; 235 (CCPA 1955). see MPEP § 2144.05 part II A.

Variations of components in nutritional compositions were well known in the art. It would have been obvious to one of ordinary skill in the art at the time Applicants' invention was made to determine all operable and optimal concentrations of components because concentration is an art-recognized result-effective variable which would have been routinely determined and optimized in the food industry art. Further, one of ordinary skill in the art would have been motivated to have modified the proportions of active ingredients in the composition in order to enable the content of the preparation to be matched with demands and needs of the food industry. Such variations in amounts of nutritionally active ingredients are considered merely optimization of result effective variables, conventional practice in the art of food industry.

Summary

No claim is allowed.

Future Correspondence

Any inquiry concerning this communication or earlier communications from the Examiner should be directed to Susan B. McCormick-Ewoldt whose telephone number is (571) 272-0981. The Examiner can normally be reached Monday through Thursday from 6:00 a.m. to 4:30 p.m.

If attempts to reach the Examiner by telephone are unsuccessful, the Examiner's supervisor, Bruce Campell, can be reached on (571) 272-0974. The official fax number for the group is (703) 872-9306.

Information regarding the status of an application may be obtained from the Patent Application Information Retrieval (PAIR) system. Status information for published applications may be obtained from either Private PAIR or Public PAIR. Status information for unpublished applications is available through Private PAIR only. For more information about the PAIR system, see http://pair-direct.uspto.gov. Should you have questions on access to the Private PAIR system, contact the Electronic Business Center (EBC) at 866-217-9197 (toll-free).

sbme

PATRICIA LETTH
PRIMARY EXAMINER
Saturia Leith